

This listing of claims will replace all prior versions, and listing of claims in the application:

**Listing of claims:**

Claim 1 (currently amended) A heat shape stable and heat resistant fat-based confectionery product ~~characterised in that it is film-coated~~ comprising a film coating.

Claim 2 (currently amended) A fat-based confectionery product according to claim 1 wherein the film coating comprises a forming-coating agent ~~is selected from the group consisting of~~ a cellulose-based material ~~such as hydroxypropyl methyl cellulose, methyl cellulose, hydroxypropyl cellulose, carboxy methyl cellulose and/or gum, such as guar gum, locust bean gum, gum arabic, pectin, xanthan gum, and/or modified starch, dextrins, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and/or any mixture~~ mixtures thereof.

Claim 3 (currently amended) A fat-based confectionery product according to claim 1 ~~or claim 2 which further comprises~~ comprising a plasticiser ~~preferably chosen in the group of polyethylene glycol, stearic acid, sodium citrate, triethyl citrate, glycerol, propylene glycol, glucose syrup, invert syrup, dextrose, fructose, high fructose corn syrup and/or any mixture thereof.~~

Claim 4 (currently amended) A fat based confectionery product according to claim 1 comprising any of the preceding claims which further comprises at least one ingredient selected from the group consisting of Polysorbate 80, lecithin, stearic acid, corn starch, or talc ~~and/or any mixtures thereof.~~

Claim 5 (currently amended) A fat-based confectionery product according to claim 1 any of the preceding claims wherein the film coating comprises one or more food colourings and/or flavourings.

Claim 6 (currently amended) A fat-based confectionery product according to claim 1 ~~any of the preceding claims~~ wherein the film coating is 0.01% to 10% by weight of the fat-based confectionery, ~~more preferably 0.5 to 6 %, and even more preferably 2 to 5%.~~

Claim 7 (currently amended) A fat-based confectionery according to claim 1 ~~any of the preceding claims~~ wherein the thickness of the film coating is 1 micrometre to 1 millimetre.

Claim 8 (currently amended) A fat-based confectionery product according to claim 1 ~~any of the preceding claims~~ wherein the product is a chocolate product of less than 15 millimetres width coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and/or glycerol.

Claim 9 (currently amended) A method for producing a food product to be submitted to heat comprising the steps of using ~~The use of a fat-based confectionery product according to one of claims 1 to 8 in or on a food product submitted to heat~~ comprising a heat shape stable and heat resistant fat-based confectionery product comprising a film coating.

Claim 10 (currently amended) A food product comprising a fat-based confectionery product, a heat shape stable and heat resistant fat-based confectionery product comprising a film coating~~according to one of claims 1 to 8.~~

Claim 11 (currently amended) A food product according to claim 10 in which the food is selected from the group consisting of a chocolate ~~or and~~ chocolate analogue.

Claim 12 (currently amended) A food product according to claim 10 ~~or claim 11~~ ~~which has~~ having a uniform texture.

Claim 13 (currently amended) A food product according to claim 10 ~~in which~~ wherein the food is selected from the group consisting of a cookie, biscuit, and muffin or any other flour-based baked food submitted to baking.

Claim 14 (currently amended) A food product according to claim 11 ~~or claim 13~~ ~~wherein the fat-based confectionery product is according to claim 8~~ comprising a fat-based

confectionery product wherein the product is a chocolate product of less than 15 millimetres width coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.

Claim 15 (currently amended)      A method for providing a food comprising the steps of using ~~Use of a fat-based confectionery product comprising a heat shape stable and heat resistant fat-based confectionery product comprising a film coating according to one of claims 1 to 8 in a food product according to one of claims 10 to 14 to produce a product~~ wherein the colouring does not bleed from the coating into or onto the food product.

Claim 16 (new)      A fat-based confectionery product according to claim 1 wherein the film forming coating agent is selected from the group consisting of hydroxypropyl methyl cellulose, methyl cellulose, hydroxypropyl cellulose, carboxy methyl cellulose, guar gum, locust bean gum, gum arabic, pectin, xanthan gum, and modified starch, dextrins, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and mixtures thereof.

Claim 17 (new)      A fat-based confectionery product according to claim 1 which further comprises a plasticiser chosen from the group consisting of polyethylene glycol, stearic acid, sodium citrate, triethyl citrate, glycerol, propylene glycol, glucose syrup, invert syrup, dextrose, fructose, high fructose corn syrup and mixtures thereof.

Claim 18 (new)      A fat-based confectionery product according to claim 1 wherein the film coating is 0.5 to 6% by weight of the fat-based confectionery.

Claim 19 (new)      A fat-based confectionery according to claim 1 wherein the film coating is 2 to 5 % by weight.

Claim 20 (new)      A food product according to claim 10 in which food is a flour-based baked food submitted to baking.